

# *Raw*

*Santa Margherita Scampi*  
€ 12.00 each.

*Santa Margherita Purple Prawns*  
€ 8.00 each.

*Oysters from our selection*  
(Gulf of La Spezia, or Marenne-Oleron, France "Divine" selection)  
€ 5.00 each.

## *Raw Fish Plate*

(Selection of 3 Carpaccio and/or Tartare based on FAO 37.1.3\*\*\* local catch: 1 Oyster from the Gulf of La Spezia or Marenne-Oleron, France "Divine" selection; 1 Santa Margherita Scampi\*\*\*, 1 Santa Margherita Purple Prawn\*\*\*)  
€ 36,00

*Recommended wines for the raw tastings:*

- |                                      |               |
|--------------------------------------|---------------|
| - <b>White Port Churchill's</b>      | <b>€ 4.00</b> |
| - <b>Oyster Martini cocktail</b>     | <b>€ 9.00</b> |
| - <b>Marsala VERGINE PDO Soleras</b> | <b>€ 4.00</b> |

# *Appetizers*

## *13-herb Marinated Salmon Carpaccio with Citrus Mustard*

*(made in house) (salmon\*\*, mustard, orange, untreated lemon, herbs, pepper)*

*€ 16,00*

## *Mussels "La Buga"*

*(mussels from the Gulf of La Spezia, Vessalico TAP garlic, parsley, bay leaf, pepper, Ligurian PDO EVOO)*

*€ 14,00*

## *Brandacujun "La Buga": Ligurian-style Salted Cod*

*(steamed Norwegian cod\*, potatoes, Vessalico TAP garlic, Tuscan pine nuts, Taggiasca olives, Ligurian PDO EVOO, pepper, Ligurian PDO basil, PGI onion from Zerli or Tropea)*

*€ 14,00*

## *Foie Gras, Scallops and Truffle*

*(Foie Gras, scallops\*\*, fresh Ligurian truffle, butter)*

*€ 26,00*

# Pasta

## *Paccheri, Mussels, Cherry Tomatoes and Sardinian Ricotta*

(Mussels from the Gulf of La Spezia, datterini tomatoes, Gennargentu Ricotta Salata "Favolosa", Vessalico TAP garlic, Ligurian PDO EVOO, pepper)

€ 18,00

## *Spaghetti, Cabras Bottarga, Anchovies and Apulian Stracciatella*

(mullet roe, salted anchovies, Apulian milk burrata, Ligurian PDO EVOO, parsley, Vessalico TAP garlic, pepper)

€ 20,00

## *Purple Prawn Spaghetti, Tartare and Caviar Flakes*

(Santa Margherita\*\*\* Purple Prawns, Pressed and Aged Dried Caviar, Butter, Parsley, Vessalico TAP garlic, Ligurian PDO EVOO, pepper)

€ 22,00

## *Egg Taglierini, Truffle, Rosso di Mazara Prawn Tartare*

(egg taglierini, Mazara\* Red Prawn, Fresh Ligurian Truffle, butter)

€ 24,00

## *Linguine with Pesto from the 2024 X World Championship*

(Traditional Recipe: Ligurian Basil PDO, Tuscan Pine Nuts, Vessalico TAP garlic, Ligurian PDO EVOO, Grana Padano PDO Aged 36 months, Pecorino Romano PDO Aged 40 months, Santa Margherita di Savoia Salt)

€ 16,00

*All pasta is handmade with Altamura semolina and water, bronze-drawn*

# *Second Course*

## *Oven-baked Catch of the Day, Potatoes, Pine Nuts, Olive Cream and Cherry Tomatoes*

*(fillet of fish from the Ligurian Sea FAO 37.1.3\*\*, Potatoes, Tuscan pine nuts, Taggiasca olives, cherry tomatoes, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper)*

*€ 24,00*

## *Grilled Santa Margherita Purple Prawns*

*(a minimum of 4 purple prawns from Santa Margherita\*\*\*, parsley, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, mixed salad)*

*€ 33,00*

## *Grilled Santa Margherita Scampi*

*(a minimum of 3 scampi from Santa Margherita\*\*\*, parsley, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, mixed salad)*

*€ 39,00*

## *Confit Salted Cod Fillet, Chilli Pepper Threads*

*(Icelandic Salted Cod Loin\*, thyme, Vessalico TAP garlic, Ligurian PDO EVOO, salt, pepper, dried chilli pepper fillets)*

*€ 22,00*

## *Fried squid and shrimp*

*(strips and tentacles of squid\* and fresh locally sourced pink shrimp FAO 37.1.3\*\*)*

*€ 19,00*

## *Fried Paranza*

*(mix of whole fresh locally sourced fish FAO 37.1.3\*\*, fresh locally sourced pink prawns FAO 37.1.3\*\*, squid\*)*

*€ 22,00*

# *Sides*

## *Mixed salad*

*(mixed salad, datterini tomatoes, PGI onion from Zerli or Tropea)*

*€ 5,00*

## *Ligurian Parsley Potatoes*

*(potatoes, Vessalico TAP garlic, parsley, apple cider vinegar, Ligurian PDO EVOO, salt, pepper)*

*€ 5,00*

# *Desserts*

*Artisanal Dessert*  
€ 7,00

*Cantucci and Vin Santo*  
€ 5,00

*Classic Lemon Sorbet*  
€ 4,00

*Vodka or Myrtle Sorbet*  
€ 5,00

*Fruit Sorbet*  
€ 6,00

*Service and Cover Charge*  
€ 3,00

Please inform the dining room staff of any food allergies and intolerances; we will be happy to accommodate you and suggest any alternatives.

\* Frozen at origin.

\*\* Fresh or blast chilled by us.

\*\*\*Any fish intended for raw or practically raw consumption must undergo preventive remediation treatment in accordance with the requirements set forth by the regulation, i.e. (EC) N. 853/2004, - Annex III, Section VIII, Chapter 3, letter D, point 3.